

IN THE CLAIMS:

Please amend the claims as follows, this listing of the claims will replace all prior versions, and listings, of claims in the application:

1-14 (Canceled)

15. (Previously Presented) A gas cooking apparatus, comprising:
 - at least one gas burner;
 - a control system for adjusting the heat output of said gas burner;
 - said control system including at least one control organ arranged in a gas main leading to said gas burner;
 - said control system controls said control organ to adjust a gas throughput supplied to a burner nozzle of said gas burner;
 - at least one primary line communicated with the gas main and coupled to said burner nozzle via said control organ such that said control organ controls the gas throughput supplied through said primary line to said burner nozzle and the path of gas supplied through said primary line via said control organ to said burner nozzle having a flow resistance greater than a flow resistance formed by said burner nozzle;
 - at least one secondary line coupled to said burner nozzle in parallel to said control organ;
 - said secondary line including an allocated shut-off organ for opening and closing said secondary line; and
 - said secondary line formed to have a flow resistance which restricts the gas throughput in said secondary line, said flow resistance lower than a flow resistance formed by said burner nozzle.
16. (Previously Presented) The gas cooking apparatus according to claim 15, including said secondary line flow resistance which restricts said gas throughput is formed by the smallest transmission cross-section in said secondary line and said primary line flow resistance which restricts said

gas throughput is formed by the smallest transmission cross-section in said primary line.

17. (Previously Presented) The gas cooking apparatus according to claim 16, including said smallest transmission cross-section in said secondary line is larger than the transmission cross-section of said burner nozzle.
18. (Previously Presented) The gas cooking apparatus according to claim 16, including said secondary line is open at least when a maximum gas throughput is set.
19. (Previously Presented) The gas cooking apparatus according to claim 18, including said secondary line is closed when a partial gas throughput is set and said secondary line is only open when said maximum gas throughput is set.
20. (Previously Presented) The gas cooking apparatus according to claim 15, including said shut-off organ for opening and closing said secondary line is constructed as an unthrottled control valve and said primary line including an allocated shut-off organ for opening and closing said primary line.
21. (Previously Presented) The gas cooking apparatus according to claim 15, including said control system including a plurality of control organs, said control organs provided in a plurality of separate control lines branching off from said gas main and said control organs switched in parallel to one another.
22. (Previously Presented) The gas cooking apparatus according to claim 21, including said control lines and said secondary line are constructed in a common housing.

23. (Previously Presented) The gas cooking apparatus according to claim 21, including said control and said secondary lines each have a mounting opening in said common housing for inserting said control organs.
24. (Canceled)
25. (Currently Amended) The gas cooking apparatus according to claim 21 24, including said mounting opening of said secondary line is closed by a closure element.
26. (Previously Presented) The gas cooking apparatus according to claim 21, including said control system is designed so that a plurality of part gas throughputs (Q₁ to Q₇) increase up to about sixty percent (60%) of a maximum gas throughput (Q₈) in a substantially constant first increase.
27. (Previously Presented) The gas cooking apparatus according to claim 26, including in a second increase said part gas throughputs (Q₁ to Q₇) increase from about sixty percent (60%) of said maximum gas throughput (Q₈) to said maximum gas throughput (Q₈) which is greater than said first increase.
28. (Previously Presented) The gas cooking apparatus according to claim 21, including when a maximum gas throughput (Q₈) is set, said gas main, especially said control lines branching off from said gas main, are open.
29. (Previously Presented) A method for controlling a gas cooking apparatus including at least one gas burner, comprising:
adjusting the heat output of the gas burner;
providing at least one control organ arranged in a gas main leading to said gas burner;
controlling said control organ to adjust a gas throughput and supplying said gas throughput to a burner nozzle of said gas burner;

providing at least one primary line communicated with the gas main and coupled to said burner nozzle via said control organ such that said control organ controls the gas throughput supplied through said primary line to said burner nozzle and the path of gas supplied through said primary line via said control organ to said burner nozzle having a flow resistance greater than a flow resistance formed by said burner nozzle;
coupling at least one secondary line to said burner nozzle in parallel to said control organ;
said secondary line including an allocated shut-off organ for opening and closing said secondary line; and
forming said secondary line to have a flow resistance which restricts the gas throughput in said secondary line, said flow resistance lower than a flow resistance formed by said burner nozzle.

30. (Previously Presented) The method according to claim 29, including forming said secondary line flow resistance which restricts said gas throughput by the smallest transmission cross-section in said secondary line.
31. (Previously Presented) The method according to claim 30, including forming said smallest transmission cross-section in said secondary line larger than the transmission cross-section of said burner nozzle.
32. (Canceled)
33. (Previously Presented) The method according to claim 32, including closing said secondary line when a partial gas throughput is set and only opening said secondary when said maximum gas throughput is set.
34. (Previously Presented) The method according to claim 29, including forming said shut-off organ for opening and closing said secondary line as an unthrottled control valve.

35. (Previously Presented) The gas cooking apparatus according to claim 20, including said control system including a plurality of control organs, said control organs provided in a plurality of separate control lines branching off from said gas main and said control organs switched in parallel to one another.
36. (New) A gas cooking apparatus, comprising:
 - at least one gas burner;
 - a control system for adjusting the heat output of said gas burner;
 - said control system including at least one control organ arranged in a gas main leading to said gas burner;
 - said control system controls said control organ to adjust a gas throughput supplied to a burner nozzle of said gas burner;
 - at least two primary lines communicated with the gas main and coupled to said burner nozzle via said control organ such that said control organ controls the gas throughput supplied through each of said primary lines to said burner nozzle, each of said primary lines forming a path of gas and the path of gas supplied through each one of said primary lines via said control organ to said burner nozzle having a flow resistance greater than a flow resistance formed by said burner nozzle;
 - at least one secondary line coupled to said burner nozzle in parallel to said control organ;
 - said secondary line including an allocated shut-off organ for opening and closing said secondary line; and
 - said secondary line formed to have a flow resistance which restricts the gas throughput in said secondary line, said flow resistance of said secondary line being lower than a flow resistance formed by said burner nozzle.